

# The Kitchens

## Valentine's at Bloomsbury Street Kitchen

**Tuesday 14<sup>th</sup> February 2023**

Four courses and a glass of Nyetimber Rosé NV - £85 per guest

### To Start

Fine de Claire oysters with lemon crème fraîche and green tabasco dill oil (two per serving)

Beef tataki and black truffle ponzu

Kohlrabi salad with crispy leeks and white goma dressing v

Salad of French beans, fresh basil, aged balsamic and Italian hard cheese v

### Second Course

Spanish king prawns with olive oil, lemon, chilli and garlic

Prawn tempura with ama ponzu

Crispy Parmesan spheres with escargot and garlic, chilli and parsley butter, served on aioli

Black pepper vegetarian chicken v

### Main Course

Oven-roasted cod and tomato-spiced consommé

Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo

Baby chicken roasted with lemon and miso butter

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v

**Served with a side of choice**

Layered patatas bravas with aioli and chilli paprika sauce v

Shichimi miso-glazed Japanese greens v

### Dessert

**Torta al cioccolato bianco**

Yoghurt and white chocolate cheesecake with activated charcoal sorbet v

**La crema de naranja**

Valencian orange and cinnamon crème brûlée v

**Bento au chocolat**

Chocolate bento box with coconut sorbet v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.